

## Appetisers

### Soup of the Day

Homemade Soup, Herb Infused Oil, Bread \* (V) (DF) (VEGAN)

### Brie Frito

Crispy Breaded Brie with Tossed Greens, Tomato and Chilli Relish, Balsamic Glaze \* (V) (GF)

### Honey Chilli Chicken

Chicken Strips, Asian Spices, Lime Aioli, Homemade Sweet Chilli Sauce (GF)

### Smoked Salmon and Prawn Cocktail

Baby Gem, Shaved Ciabatta, Marie Rose

### Edamame Garden Salad

A Vibrant Salad Combining Lightly Steamed Edamame Beans, Butternut Squash, Radish, Pomegranate, Red Onions and Cherry Tomatoes, Honey Mustard Dressing (V) (VEGAN)

### Caesar Salad

Crispy Croutons and Parmesan Cheese (V)

## Mains

### Mc.Allister's Trio Of Meats

Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy

### Fish and Chips

Fillet of Cod in a Crunchy and Golden Batter served with Mushy Peas, Lemon Wedge, Chips and Tartar Sauce (GF)

### Peppered Chicken Supreme

Oven Baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

### 8oz Gourmet Steak Burger

Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Double Cooked Chips, Homemade Relish

### Red Thai Curry

Our Signature Red Thai Curry Cooked with Choice of Chicken, Beef or Vegetables Infused with Coconut Milk served with Rice \* (V) (DF) (VEGAN)

### 10oz Sirloin Steak (£10.00 Supplement)

Cherry vine tomatoes, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)

### Vegan Wellington

Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)

## Sides £4.50

Double Cooked Chips - Cooked Twice, Extra Crispy  
Mash Potatoes - Buttery Mashed Potatoes  
Boiled Rice - Easy Cooked Basmati  
Sweet Potato Fries - Seasoned Julienne Sweet Potato  
Baby Potatoes - Roasted with Herbs

## Sauces £3.00

Peppercorn Sauce  
Bushmills Sauce  
Gravy  
Garlic Butter  
White Wine Cream

If you have any Food Allergies please notify your server

### Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free, notify your server for details

(DF) Dairy Free (v) Vegetarian \* Dietary Adjustment



Allergen Information

## Desserts

### Pavlova Sphere

Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (V) (GF)

### Poached Apple Tart

With Carmel Sauce & Vanilla Ice Cream (V)

### Classic Crème Brûlée

Classic Crème Brûlée with Winter Berries & Viennese Biscuit (V)

### Mango and White Chocolate Cheesecake

Layers of Mango Puree, White Chocolate Cheese, Thin Biscuit Base, Berry Coulis

### Sticky Toffee Pudding

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)

### Trio Of Ice Cream

Raspberry Ripple, Honeycomb and Vanilla (V) (GF)

### Vegan Chocolate Cake

Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

## Hot Beverages

Espresso	£4.00	Hot Chocolate	£4.50
Americano	£4.00	Iced Latte	£4.50
Cappuccino	£4.50	Iced Americano	£4.50
Caffè Latte	£4.50	Tea	£4.50
Flat White	£4.50	Speciality Teas	£4.00
Caffè Mocha	£4.50	Monin Syrup Shot	£4.50
Macchiato	£4.50	(Various Flavours)	£0.50

## Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish  
£9.50



Calypso  
£9.50



French  
£9.50

## Whiskey Connoisseur

### Irish

#### McAllister's Pot Still

Expertly crafted and triple-distilled for a smooth, rich taste with notes of honey, spice, and oak. £10.50

#### Redbreast 12y

A celebrated single pot still whiskey, matured in oak casks for a perfect balance of rich fruit, toasted wood, and warm spice. £9.50

### Scottish

#### Johnnie Walker 18yr Gold Label

A luxurious blend of aged whiskies, offering creamy honey and rich fruit £8.00